

CULINARY ARTS AND HOSPITALITY MANAGEMENT AND OPERATIONS EQUIPMENT STANDARDS

Equipment should be readily accessible or purchased for the Culinary and Hospitality Labs.

2 per student	Computer with CD/DVD ROM and Internet Access. Operating software should be Windows 2000 or higher.
5	Inkjet Printers, or 2 laser printers networked to all computers (color)
1	TV (19" or larger with safety belt)
1	VCR/DVD Player
1	LCD Projector or TV/Computer Connection
1	Computer Scanner
1	Digital Camera
1	Camcorder
1	Overhead Projector
1	Opaque Projector
1	Smartboard
1	Copy Machine
1	Fax Machine
1	Multiplex Portable Presentation System
1	Laminating Machine
1	Ten-key Electronic Calculator
1	Front Desk Station
1	Cash Register

Note: Computers and software should be upgraded to status quo with larger hard drive space, faster processors, DVD drives etc., as technology demands.

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1	Clothes Dryer
1	Washer
1	Water Heater
1	Industrial Dishwasher
1	Industrial Food Processor
4	Industrial Blenders
1	Electronic Scale
4	Broom/Mop/Mop Pail
2	Industrial Coffee Pots, Electric
4	Waste Baskets/Garbage cans (30 gallon or larger)
10	Cake Decorating Kits
1	Bench Scraper
10	Garnish Kits
10	Linens: Tablecloth (round, rectangle)
60	Placemats, napkins
60	pot holders, dishtowels
	Hot Station (Industrial Equipment)-1 per station
4	Convection Steamers
4	Convection Oven
4	Gas/Electric Oven
4	Microwave Oven
4	Deep Fat Fryer
4	Hood and Fan
4	Proof Box and Hot Cabinets
4	Range, Hot Top and Griddle
4	Stack Oven
4	Blast Chiller
4	Salamander Broiler Unit
4	Cook Table
	Cold Station to include the following:
1	Walk-in Refrigerator
1	Walk-in Freezer
4	Food Processors
1	Vegetable/Salad Preparation Table
8	Cutting Boards
	-cutlery/per student
1	6" Rigid Boning knife with knife guard (10"x2")
1	Chef knife (10")
1	Roast Fork, standard size
1	French knife
1	Paring knife with knife guard (5"x1")

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1	Peeler
1	Slicer
1	Knife roll, 12 pocket (tool box)
1	8" Serrated Bread Knife
1	Apple Corer
1	Tomato Corer
1	Butcher steel
8	Melon Ball Cutter
8	Lemon Zester
8	Lemon Stripper
6	6 Piece Vegetable Sculpting Set
8	Vegetable brush
4	Kitchen shears
6	Graters
6	Electric Knives
1	Mobile silver tray dispenser
4	Bus Boxes (To use on Utility Truck)
24	Serving Trays, Fiberglass (Quantity depends on needs)
6	Colanders
2	Mixer: Stainless steel bowl/stad with attachments: Stainless steel bowl, 12 qt, "B" Beater, 12 qt. "D" Wire Loop Whip, 12 qt. Dough Hook, 12 qt. and 20 qt. 9" Vegetable Slicer Attachment with Shredder and Grater Grinders
4	Pastry Board
4	Pastry Brushes
4	Rolling Pins
1	Bake Table
	Bowls, Mixing: Aluminum or Stainless
4	2-4 quart
4	3-4 quart
4	6-8 quart
4	12-16 quart
2	20-25 quart
1	Washing Station
1	Handwashing sink
1	Dish table for soiled dishes
1	Dish table for clean dishes
1	Pot and Pan Sink: Three Compartments
1	Hot Water Heater

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1	Dishwashing Machine
2	Bus Carts/Utility Trucks
	Serving
1	Ice Maker
2	Garbage Can (Mobile)
1	Portable Hot Food Server
1	Refrigerated Portable Cold Server
1	Mobile Cup and Glass Rack Dispenser
6 dozen	Dinnerware: Tempered dinnerware dishes, which are not affected by boiling water or chlorine solution. (Quantity depends on needs.)
	Plates, Dinner
	Plates, Bread and Butter
	Plates, Salad
	Soup Bowls
	Cups
	Saucers
	Serving (cont.)
6 dozen	Flatware: (Quantity depends on needs.)
	Knives
	Forks, dinner
	Forks, salad/dessert
	Teaspoons
	Soup Spoons
	Ice Tea Spoons
6 dozen	Beverage ware (Quantity depends on needs.)
	Water Glasses
	Tea Glasses
	Salt and Pepper Shakers, For Table Use (Quantity depends on needs.)
	Creamer and Sugar Containers, For Table Use (Quantity depends on needs.)
2	Ice Tea Dispensers
2	Punch Bowls and Ladles
6 dozen	Punch Cup and Plate
2	Coffee Urns
	Spatula
4	Narrow Blade
4	Wide Blade
2	Spreaders
2	Steel, Sharpening
4	Turner, Hamburger
4	Turner, Spatula

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8	Fork, Serving
4	Ladle: Stainless steel, long handle
2	Ladle: Skimmer
	Measures: dry/Liquid (with metric equivalents)
6	1 cup, size graduated in ¼ cups
4	2 cups, size graduated in ¼ cups
4	1 quart, size graduated in cups
4	2 quarts, size graduated in cups
2	1 gallon, size graduated in quarts
1	Can Opener, Industrial
1	Can and Bottle Opener
8	Bake Pans
8	Bun or Sheet Pans
4	Roast Pans
4 per size	Sauce pan: 1 ½ quart, 6 quart, with covers
2	Utility or Dish pan
8	Mixing Spoons, solid
8	Mixing Spoons, perforated or slotted
6	Timers
10	Tongs
8	Wire Whisks
2	Baker Scales
2	Scales, Portion Type for Ounces
2	Scales, Portion Type for Pounds
4	Dry Ingredient Containers
4	Shakers, Salt and Pepper (For kitchen use.)
8	Sifter, flour
4	Cookie, Press
Variety	Cookie Cutters
8	Cooling Racks
	Portioners: Size
4	No. 6
4	No. 8
4	No. 12
4	No. 16
4	No. 20
4	No. 50 or 60
4 sets	Assorted Round Cake Pans (6"x2", 10"x2", 12"x2", 14"x2", 16"x2")
8	Round Cake Pans 8"x2"
6	Sheet Pans
8	9"x13" Cake Pans
6	Muffin Tins, Industrial

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6	Bundt Pans
4	Loaf Pans
4	Bread Baskets
10	Pizza Pans
4	Double Boilers
6	Saute Pan
6	Stock Pots
6	Ring Molds
4	Gelatin Molds
4	Juicers
4	Funnels
4	Chafers
Assortment	Serving Tray
2	Scales, Portion Type for Ounces
4	Tray (Aluminum or Stainless Steel)
2	Waffle Baker
2	Quick Drip Coffee Makers
2	Toasters
1	Uniform Storage Cabinet or Locker
1	Cleaning Cabinet
1	Mop Sink
1	Mop Bucket
1 per station	Grease Proof/General Purpose Antifatigue Mat
1	Salad Bar with Sneeze Guard
1	Serving Line with Sneeze Guard
1	Menu Board
1	Rolling Art Cart
1	Baker's Table with Buns and Drawers
1	Vegetable Preparation Unit with Sink and Garbage Disposal
	Uniform
2 per student	Chef Coat and pants/Apron/Hat/Closed Toe Shoes